

MADE IN
FRANCE



Le Flambeur :
wood fired oven
reinvented, made
in Provence

 **EPHREM**
WOOD-FIRED OVENS MANUFACTURER

THE LEADING FRENCH MANUFACTURER OF WOOD-FIRED OVENS

Founded in 1975, Manufacture Ephrem designs and manufactures wood-fired ovens for private individuals, bakers, and foodservice professionals. With over 80,000 ovens sold in France and internationally since its creation, Ephrem is France's leading manufacturer of wood-fired ovens.

“The versatility of the Le Flambeur Pro oven stood out to me from my very first visit to the workshop. It naturally brings people together, creating moments of sharing and conviviality around an element that has united us for millennia: fire.”

Louis Gachet,
Michelin-starred chef at Le Couvent des Minimes in Mane,
Meilleur Ouvrier de France 2023 and Ephrem ambassador.



WOOD-FIRED OVENS
MANUFACTURER
SINCE 1975



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EPHREM REINVENTS THE ANCESTRAL OVEN

With its unique design, versatility and exceptional cooking performance, **Le Flambeur reimagines the ancestral oven, historically built in masonry.** Long forgotten and a true predecessor of the pizza oven, the traditional high mass oven now has a successor: a wood-fired oven featuring a fire chamber made from naturally refractory materials, combined with a strikingly contemporary curved design. The result is a high-performance oven that is also a true design object.



LE FLAMBEUR: A TRUE HIGH MASS OVEN, ELEVATED BY DESIGN

Le Flambeur is available in two sizes, with or without a stand. Our models are supplied as ready-to-assemble kits, either for self-installation or as a turnkey solution.



BUILD & INSTALL IN 3HRS,
EASY TO USE & CLEAN



PREMIUM FRENCH MATERIALS:
LAVA STONE CORE, POWDER COATED
STEEL CASE



REAL FIRE, REAL FLAVOURS:
GRILL, ROAST, BAKE
OR SMOKE



LONG COOKING CYCLE:
RETAINS AND RADIATES HEAT
FOR 48HRS



DESIGNED TO LAST:
ROBUSTNESS, RELIABILITY
AND PERFORMANCE



THE SAFETY OF A CLOSED FIRE
CHAMBER ALL-IN-ONE: BARBECUE,
KAMADO, SMOKER, PLANCHA



SUSTAINABLY DESIGNED:
CLEAN, EFFICIENT COMBUSTION
WITH LOW EMISSION



A TRUE CULINARY
EXPERIENCE, WHETHER
INDOORS OR OUTDOORS



THE COOKING MODULE: PERFECT FOR FOOD PREPARATION

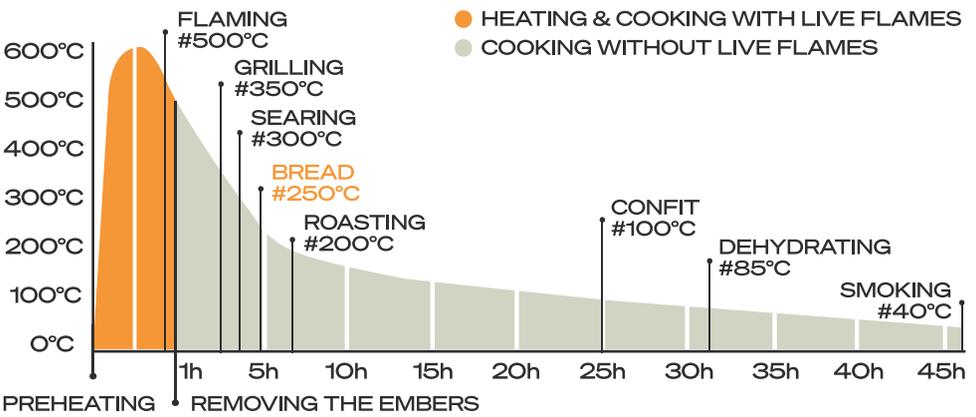
The cooking module, available in several versions, is the perfect complement for pre-cooking preparation. Used on its own or combined with other modules, it allows you to create a dedicated culinary space for wood-fired cooking. It includes a stainless steel worktop and a stainless steel shelf.

Dimensions :
99,1cm (H) x 91,7cm (W)
Weight : 79kg





THE FIRE'S JOURNEY: TEMPERATURES & COOKING STAGES



A HIGH MASS COOKING HEARTH MADE FROM NATURAL MATERIALS, WITH EXCEPTIONAL HEAT RETENTION

For over 50 years, Manufacture Ephrem has specialised in the design and manufacture of thermal mass wood-fired ovens supplied as ready-to-build kits. Le Flambeur features a true thermal mass cooking hearth made from a naturally refractory material: pozzolan, a volcanic earth sourced from Ardèche, France. Originally offered as ready-to-build kits, these ovens deliver exceptional thermal inertia—comparable to that of a traditional masonry wood-fired oven. The result is an oven that stores heat efficiently and gradually releases it for up to 48 hours after the final firing.



LE FLAMBEUR: ONE INIMITABLE DESIGN AVAILABLE IN 2 SIZES



LE FLAMBEUR 90

A large cooking capacity, perfect for hosting big gatherings.

Dimensions & weight:
175/75CM* (H) x 122CM (W)
Dome: 90CM / Weight: 564KG / 522KG*
*with or without stand

LE FLAMBEUR 60

Compact and easy to integrate into your outdoor space.

Dimensions & weight:
152/52CM* (H) x 92CM (W)
Dome: 61CM / Weight: 270KG / 230KG*
*with or without stand

COOKING CAPACITY

2 pizzas Ø33cm per bake

6-8 kg of wood required per firing

1 pizza Ø33cm per bake

4-6 kg of wood required per firing

2 to 3 roasts or stews at a time

8 kg of bread per bake

1 to 2 roasts or stews at a time

3 kg of bread per bake

INCLUDED

THERMAL MASS COOKING HEARTH MADE OF POZZOLAN LAVA STONE, MINERAL INSULATING WOOD WOOL & INSULATING SLABS, POWDER-COATED STEEL CLADDING*

PROBE THERMOMETER,

STEEL DOOR / INSULATED STEEL DOOR,

FLUE ACCESSORIES SUITABLE FOR OUTDOOR USE **

AVAILABLE IN 3 COLOURS: NOIR / MANGANÈSE, TERRACOTA / SABLE & VERT / EUCALYPTUS, ETC.

* A stainless steel version is also available for installations near coastal areas.

** For any indoor installation, the flue system is the customer's responsibility.

ACCESSORIES

COOKING ACCESSORIES, STAINLESS STEEL STORAGE SHELF, OUTDOOR PROTECTIVE COVER,

BARBECUE GRILL (FLAMBEUR 90 ONLY),

CASTORS (FLAMBEUR 60 ONLY).

IF INSTALLED IN AN UNCOVERED OUTDOOR AREA, A PROTECTIVE COVER IS ESSENTIAL TO PROTECT THE FLAMBEUR FROM THE ELEMENTS.

5 YEARS WARRANTY • FOOD CONTACT STANDARD EN1388/1